1: Staden--139 (1553-54) 1928 Tupinamba
116, 263, 317

"There are many tribes of savages who eat no salt. (74) Some of those among whom I was a prisoner ate salt, which they had seen in use among the Frenchmen who traded with them. But they told me of a nation called Karaya, whose country adjoins their own, lying inland from the sea, who make salt from palm trees and eat it, but those who partook of it to excess did not live long. They prepare the salt as follows, for I saw and helped them to do it. They cut down a thick palm tree and split it up into small pieces. Then they make a stand of dried wood upon which they lay the pieces and burn them to ashes. From the ashes they make a solution which they boil until the salt is separated. I thought at first it must be saltpetre, and I tried it in the fire, but it was not. It tasted like salt and was grey in colour. But the majority of the savages eat no salt."

"74. There is an interesting account of the use of salt by the natives in G. Friederici, Der Charakter der Entdeckung und Eroberung Amerikas. Stuttgart, 1926, I, p. 293."

1: Staden--168 (1553-54) 1928 Tupinamba
116, 136, 244, 263

"The pepper is of two kinds, one yellow the other red, and the growth is in this manner. When green it is about the size of haws which grow on thorn bushes. The plant is small, about three feet (half a fathom) in height, with small leaves. It is full of pepper which burns the mouth. They gather the pepper when it is ripe and dry it in the sun."

2: Thevet--303-304 (1555) 1878 Tupinamba
116, 263, 258

They make salt with sea water, boiled and evaporated to the half, then with some other stuff they transform it into salt. With this salt and pounded spices they make loafs of the size of a man's head and many of them eat it with meat and fish, the women in particular. They also mix spices with their flour, not ground, but as they have picked them.

4: Léry--II, 26
116, 263

(1557) 1880

Tupinamba

The Tupinamba pound and mash pepper with salt [AM: salt they extract from pits filled with sea water]. They call this mixture yonquet. They use it as we do salt, but they put the food into their mouths first and then take some of the mixture with two fingers.

6: Abbeville--306v (1611) 1614 Tupinamba
116, 252, 263

Ordinarily they don't eat anything that is not cooked and preferably broiled (boucanné), mixing with each morsel that they eat salt and pepper which they powder together and which is the common sauce for all their meats called jonquere.